

GENERAL REQUIREMENT FOR PERISHABLE PROVISIONS

1. Perishable foods shall be delivered at the places and at the times indicated by the ordering officer.
2. Any article not expressly referred to herein shall be of a quality that corresponds to the expression "the best of its kind" in accordance with normal trade practice.
3. The Bidder's premises may at any reasonable time be inspected by the Procurement Administration or its representative or the Executive Officer of Agricultural Product Standards or his representative, and the Bidder abandons any rights that he may have to institute action for compensation for damages on the grounds of the content of any report concerning the Bidder's premises compiled by the Procurement Administration or its representative.
4. Stock shall be available for a similar inspection at any stage of preparation.
5. All foods delivered in terms of a contract shall be subject to inspection and approval by inspectors of the Directorate of Plant and Quality Control of the Department of Agriculture or any assignee designated in terms of section 2(3)(a) of the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990), or environmental health officers, in terms of the Health and Foodstuffs and Cosmetics Acts, where and when available, at the dispatching or delivery points.
6. Whenever Bids are submitted for any article to which the National Health Act, 2003 (Act No 61 of 2003), Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act No. 54 of 1972), Trade Metrology Act, 1973 (Act No 77 of 1973) and/or the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990), and any regulations made in terms thereof apply, this shall mean that, if a contract has been entered into for any such article, all such articles shall be delivered strictly in terms of the provisions of the said Acts.
7. All products will be manufactured / grown and packed in plants that applies Good Manufacturing Practices and HACCAP principles.
8. The procedure concerning the taking and testing of samples of delivered products, as set out in these Acts, shall be complied with.

SPECIFICATION FOR BAKERS PRODUCTS

BREAD

The following specifications for bread shall be read with Government Notice R.577, published in Regulation Gazette of 15 March 1991, and any subsequent amendments made in terms of the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990):

- a. Only white, brown and whole-wheat bread, as defined in the above regulations, shall be required.
- b. Bids shall be for sliced wrapped bread only.
- c. All bread shall be fresh, well made, properly baked, clean and free from any rapines, grit and other foreign matter and may, in addition to meal, contain only such ingredients as are normally used to bake bread of the highest quality of a particular type. The bread shall be fortified as per regulation.
- d. Bread shall be delivered daily at times mutually agreed upon, and the breads shall be of the required form and mass (700 grams). The receiving officer may require that the bread not be delivered before the lapse of a number of hours, but not more than 48 hours, after it has been baked.
- e. In all cases in which bread is delivered, the bread shall be packed in suitable containers to ensure that the content is protected during transportation.
- f. Delivery vehicles are to be appropriate in that the bread is not exposed to any elements such as sun, wind, rain, dust etc. Closed delivery vehicles will be acceptable.

700g Brown Sandwich Sliced

Description: A light brown sandwich loaf.

Ingredients Statement: Brown Bread Meal, Minerals (Electrolytic Iron, Zinc Oxide) and Vitamins, Water, Salt, Yeast, Sugar, Vegetable Fat, Soya Flour, Flour Improvers, Emulsifiers, Preservative (Calcium Propionate and Sodium Diacetate).

Final Product Specifications:

PHYSICAL AND ANALYTICAL:	TARGET	MINIMUM	MAXIMUM
Dough Scaling Weight: Ambient Cooling	790g	785g	795g
Controlled Cooling	780g	775g	785g
Final Product Weight:	700g	700g	710g
Final Product Moisture Content:	40.2%	38.5%	41%
Final Product Volume (cm ³):	2900	2800	3000
Final Product Height (cm):	120	115	125
Slice Thickness:	Sliced - 13mm	-	-
Crust Colour:	Light Even Brown		
Crumb Colour:	Light brown		
Crumb Texture:	Smooth and even		

700g White Sandwich Sliced

Description: A light golden coloured sandwich loaf.

Ingredients Statement: White Bread Flour, Minerals (Electrolytic Iron, Zinc Oxide) and Vitamins, Water, Salt, Yeast, Sugar, Vegetable Fat, Soya Flour, Flour Improvers, Emulsifiers, Preservative (Calcium Propionate and Sodium Diacetate).

Final Product Specifications

PHYSICAL AND ANALYTICAL:	TARGET	MINIMUM	MAXIMUM
Dough Scaling Weight: Ambient Cooling	790g	785g	795g
Controlled Cooling	780g	775g	785g
Final Product Weight:	700g	700g	710g
Final Product Moisture Content:	39.8%	38.5%	41%
Final Product Volume (cm ³):	2900	2800	3000
Final Product Height (cm):	120	115	125
Slice Thickness:	Sliced-13mm		
Crust Colour:	Light Golden		
Crumb Colour:	White		
Crumb Structure:	Fine, smooth even texture		

700g Wholegrain Sandwich Sliced

Description: A light brown loaf baked with crushed wheat.

Ingredients Statement: Brown Bread Meal, Minerals (Electrolytic Iron, Zinc Oxide) and Vitamins, Crushed Wheat, Water, Salt, Yeast, Sugar, Vegetable Fat, Soya Flour, Flour Improvers, Emulsifiers, Preservative (Calcium Propionate and Sodium Diacetate).

Final Product Specifications

PHYSICAL AND ANALYTICAL:	TARGET	MINIMUM	MAXIMUM
Dough Scaling Weight: Ambient Cooling	790g	785g	795g
Controlled Cooling	780g	775g	785g
Final Product Weight:	700g	700g	710g
Final Product Moisture Content:	40.2%	38.5%	41%
Final Product Volume (cm ³):	2900	2800	3000
Final Product Height (cm):	120	115	125
Slice Thickness:	Sliced-13mm		
Crust Colour:	Light even brown		
Crumb Colour:	Light brown		
Crumb Structure:	Fine, smooth even texture		

BREAD ROLLS

Description: A light golden coloured bread roll (hot dog variety), of between 45 and 55 g each.

Ingredients Statement: White Bread Flour, Minerals (Electrolytic Iron, Zinc Oxide) and Vitamins, Water, Salt, Yeast, Sugar, Vegetable Fat, Soya Flour, Flour Improvers, Emulsifiers, Preservative (Calcium Propionate and Sodium Diacetate).

Packaging: Packet of six or twelve rolls each.

BREAD BUNS

Description: A light golden coloured bread roll (hamburger bun variety), of between 45 and 55 g each.

Ingredients Statement: White Bread Flour, Minerals (Electrolytic Iron, Zinc Oxide) and Vitamins, Water, Salt, Yeast, Sugar, Vegetable Fat, Soya Flour, Flour Improvers, Emulsifiers, Preservative (Calcium Propionate and Sodium Diacetate).

Packaging: Packet of six or twelve buns each.

SPECIFICATION FOR EGGS

All products delivered shall comply with at least the quality, packing and marking requirements for Grade I eggs, as set out in the regulation R25 of 8 January 1999 and in terms of section 3 of the Agricultural Product Standards Act, 1990 (Act No. 119 of 1990).

Eggs, grade 1 (fresh), large

Grade 1 eggs shall comply with the following requirements:

- a. The eggs shall be clean and have sound shells and a regular and strong form.
- b. The eggs shall have air cells not more than 6 mm in depth.
- c. Yolks may be slightly visible, yet not spotted, of a good colour and not flat or enlarged.
- d. Egg whites shall be bright and very firm.
- e. The shell membrane may be slightly quivery, shall not move more than 6 mm and shall not include swimmers.
- f. Eggs shall be free from blood, blood spots, meat spots, blood rings, absorbed odours, any signs of embryo development, mould, mustiness or foreign flavours.
- g. Eggs shall have a Haugh unit reading of at least 55 at 7-15°C.

Size: "Large" refers to eggs weighing over 51 g, but not more than 61 g each.

SPECIFICATION FOR DAIRY PRODUCTS

All products delivered shall comply with at least the specifications for dairy products and imitation dairy products as set out in Regulations relating to Milk and Dairy Products R1555 of 21 November 1997, the Agricultural Products Standards Act, 1990 (Act No. 119 of 1990), Foodstuffs, Cosmetic and Disinfectant Act, 1972 (Act No 54 of 1972), National Health Act, 2003 (Act No 61 of 2003) and the trade Metrology Act, 1973 (Act No 77 of 1973). Milk and milk products will be manufactured and packed in plants that apply Good Manufacturing Practices and HACCAP principles. All products shall be subjected to laboratory tests to validate the microbial and compositional quality, as and when required by the Procurement Administration or its representative or the Executive Officer of Agricultural Product Standards or his representative. Milk and milk products shall be delivered daily or twice a day, as required by the receiving officer and on the hour or hours as pre-determined.

MILK FRESH

General Requirements

Milk delivered shall comply with the requirements of the local health authority in the area in question.

The milk shall be the mixed milk obtained from a herd of dairy cows, and on no account shall the milk of one single cow be delivered. The milk of individual cows of the herd shall be mixed effectively and be refrigerated effectively immediately. The temperature of the milk may, after refrigeration and until delivered, not at all rise above 6°C. No preservative or any other additive may be added to the milk. No colostrums may be present. Raw milk must be free from antibiotics and must be of a pH 6.55 – 6.7. The raw milk is to be pasteurised.

Milk shall be from a certified dairy and may not be diluted.

The milk shall originate from herds that are free from tuberculosis, brucellosis, mastitis and any dangerous diseases. The supplier may be required to submit a satisfactory certificate to this effect. Each cow in the herd shall be examined at least once in three months by a veterinary surgeon and any cow showing signs of a disease that may affect the quality of the milk shall be removed from the herd until it is once again healthy.

Milk shall be produced only in a dairy or another building that has been built in accordance with specifications and that is properly maintained in accordance with the regulations of the local authorities. The strictest hygienic measures shall be applied in the production, handling and delivery of milk, and the dairy shall be inspected at any time before and also during the contract period. No milk may be delivered from a dairy in which any employee suffers from an infectious disease or is a 'carrier' of an infectious disease.

The milk shall not contain any visible dirt, antibiotics and pathogenic microorganisms. ESCHERICHIA COLI TYPE 1 (faecal coli) shall be absent in 1 millilitre of milk and the colony count shall be less than 50 000 bacteria per 1 millilitre. The milk must be phosphate negative. If required, the milk shall be delivered in locked containers that are the property of the supplier.

The product shall remain fresh until at least the expiry date printed on the container, if kept below 6°C. The product shall have the typical fresh, slightly sweet taste of normal milk. No flavours may be present in the product.

Packaging and Labeling

The product shall be packed into suitable containers as specified by the institution and sealed hermetically. Secondary packaging (where applicable) is to be clean and has to protect the content. The company name, product name and production date, as well as the best before date shall be visible on the packaging for storage and rotation purposes. Fresh milk will be supplied to the DOD in the following packaging according to requirement:

- 1 L Plastic Sachets
- 20 L Cartons
- 1 L Plastic Bottles (for Military Hospitals only)

Transportation

The product shall be transported at a temperature of 0°C - 6°C, ie the delivery vehicle must be cooled and not only insulated. A truck with a canopy is not suitable. The product shall be delivered at temperatures not exceeding 6°C.

Quality / Safety Control

The supplier must undergo an annual Food Safety Management System audit from the Dairy Standards Agency, and the certificate must be presented to the Department of Defence.

MILK LONG LIFE (UHT)

Full cream long life milk and 2% Low fat milk in 1 L UHT containers with reseal-able flip top (spout) will be supplied to the DOD according to requirement. Prescribed Brand name: Everfresh, Dew Fresh, First Choice.

ICE CREAM

Ice cream will be manufactured from standardised pasteurised low fat cow's milk. The fat source for the ice cream will be vegetable fat. The texture of the ice cream will be smooth and creamy and the taste typical of the variety. Take note: Ice cream in various flavours, with vegetable fat is prescribed; the DOD will not accept frozen desserts or sorbets.

Packaging: 5L Plastic Tub.

Prescribed Brand name: Country Fresh, Farmhouse.

YOGHURT (Low fat Fruit and Plain)

Yoghurt will be manufactured out of Low fat milk, Cane sugar, Prebiotic soluble dietary fibre: Inulin (chicory), Oligofructose (chicory), Skim milk powder, Stabiliser, Permitted Flavourant, Natural colouring, Pimaricin (Preservative), Live Probiotic Cultures and fruit pulp (where applicable). The appearance of the yoghurt shall be smooth, glossy, coloured, with bite size fruit chunks, depending on the variant. The yoghurt shall have a spoonable full body, with a smooth texture.

Packaging: Polypropylene pre-formed tubs of 175 ml, sealed with a printed alu-foil top; in trays of 24 each.

Prescribed Brand name: Parmalat, Clover Danone and Dairy Bell.

CREAM

Cream supplied to the DOD will be the "Whipping cream" variety, containing at least 35% per m/m milk fat. It will have a pH of 6.5 to 6.6.

Packaging: 1L Plastic bottles with screw cap or 1L Cartons.

Prescribe Brand name: Parmalat, Clover and Dairy Bell.

MAAS

Maas will be manufactured out of cultured full fat milk, containing at least 3,3 % per m/m milk fat. It will have a pH of less than 5.5.

Packaging: 1L Plastic bottles with screw cap or 1L Cartons.

Prescribe Brand name: Parmalat, Clover and Dairy Bell.

CHEESECheddar (Full fat hard cheese)

Cheddar will be manufactured from standardised pasteurised cow's milk. The cheese will be a uniformed light yellow (straw) colour without any spots or stripes. The texture of the cheese is closed knit with some mechanical openings, smooth, semi-elastic but not sticky or pasty. The cheese shall be stored at 6 to 10° C for maturation for at least eight weeks. The product shall be completely free of antibiotics. Take note: Fresh cheddar cheese is prescribed; the DOD will not accept processed cheese.

Packaging: Vacuum pack 10 Kg.

Prescribed Brand name: Parmalat, Clover and Dairy Bell.

Gouda (Full fat semi-hard cheese)

Gouda will be manufactured from standardised pasteurised cow's milk. The cheese will be a uniformed light yellow (straw) colour without any spots or stripes. The texture of the cheese is smooth and elastic, and a few small holes are acceptable. The product shall be completely free of antibiotics. Take note: Fresh gouda cheese is prescribed; the DOD will not accept processed cheese.

Packaging: Vacuum pack 4 Kg.

Prescribed Brand name: Parmalat, Bonnita and Dairy Bell.

Mozzarella

Mozzarella will be manufactured from standardised pasteurised cow's milk. The cheese will be a uniformed cream when fresh and light brown after heating; without any spots or stripes. The texture of the cheese is firm but not sticky or pasty. The cheese shall be stored at 6 to 10° C for maturation for at least eight weeks. The product shall be completely free of antibiotics. Take note: Fresh mozzarella cheese is prescribed; the DOD will not accept processed cheese.

Packaging: Vacuum pack 1Kg.

Prescribed Brand name: Parmalat, Bonnita and Simonsberg.

BUTTER, SALTED

Butter will be manufactured from cream with a fat content of 38 – 40%, which is pasteurised and churned until the correct consistency. Only approved ingredients such as special burret salt and clean water will be used during production. No colouring or aroma is to be added to the butter. Butter will have a firm texture and uniform light colour without any other spots or stripes.

Packaging: 500g blocks wrapped in printed Parchment or printed Aluminium Foil. Vacuum pack 1Kg.

Prescribed Brand name: Parmalat, Bonnita and Toplife.

SPECIFICATION FOR FRESH PRODUCE: VEGETABLES

General

All vegetables shall be fresh, cut correctly and be without leaves or waste.

When ordering, ordering officers shall state the quantity/mass of each type of vegetable required, and the contractor shall be obliged to deliver the required quantity/mass, providing that the vegetables are in season.

The following products shall, when delivered, comply with at least the specifications as indicated:

Definitions

"Compact" means that the flower clusters are massed tightly in the head and the flower stalks feel firm.

"Damaged" means blemishes that may detrimentally affect the appearance of the edible parts of the head.

"Loose" means that the flower clusters of the head are beginning to lengthen, which causes the clusters to separate and the head to acquire an open appearance.

"Woolly" means that the surface of the head has a velvety or hairy appearance.

"Overripe" means the growth stage after that of a compact, property developed head.

AUBERGINE (EGGPLANT)

General - Products in every lot shall have the same cultivars characteristics and have a good colour and be fairly uniform in size. The Aubergine shall be firm, heavy for its size and be free from scars and cuts. The purple variety shall be supplied to the DOD.

The products shall be clean, fresh, firm and a good condition. They shall be free from decomposition and damage caused by disease, soil, insects.-frost, bruising, overheating or other factors.

Deviation - As regards quality and outward appearance, not more than 10% by mass and, as regards cases of slight decay or damage which may cause the development of decay, not more than 3%.

BABY MARROWS/ZUCCINI/COURGETTES

General. Baby Marrows in any one container shall have the same cultivars characteristics and the products will be roughly the same size at 80 – 110mm. The baby marrows shall be well-formed, fresh, crisp and firm and be sufficiently grown to be sliced, but not fully mature or overripe. The surface of the baby marrow shall have a dark green colour. The baby marrow shall be free from decay, soil damage, frost damage, disease or damage caused by insects and harvesting practices.

Deviations. As regards to condition and appearance baby marrows may not deviate more than 10% by count from the requirements, but in the case of decay only 5%.

BEETROOT

General - All beetroot in any one particular container shall have the same cultivars characteristics and have a healthy colour and be of roughly the same size. The beetroot shall be fresh, well developed and firm, fairly clean and have no woody fibres. Beetroot shall have a regular shape and be free from secondary roots or damage caused by poor preparation, disease, cracks, sprouts, bruising, cuts or any other factors. The leaves shall be cut off and may not be longer than 25 mm.

Deviations - With regard to general condition, a deviation of not more than 10% is permitted, but in the case of decay only 5%.

BELL PEPPERS/CAPSICUM/SWEET PEPPERS

General. Bell peppers in any one container shall have the same cultivar characteristics and be roughly the same size. Degree of ripeness must coincide with the requirement of the client, thus depending on the order the peppers may be green, yellow or red. The peppers shall be fresh, firm, smooth, clean and not wilted. The colour of the product shall be bright. The product shall be free from decay, damage caused by insects or harvesting or packing practices, disease. The product will be free from stems and leaves.

Deviations. As regards to condition and appearance bell peppers may not deviate more than 10% by count from the requirements, but in the case of decay only 5%.

CABBAGE

General - Cabbage heads in any one particular container shall have the same cultivars characteristics and be roughly of the same size. The heads shall be fresh, clean and not wilted, and the heart shall be at least 150 mm in diameter, compact and firm and without flower shoots, and free from damage caused by disease, insects, bruising, poor preparation, overheating or other factors.

Parts of the protruding stems of fresh cabbage and all loose, damaged or broken outer leaves shall be cut away. The stem shall not stand out more than 15-mm below the outer leaves. The product may not show any visible chemical residues.

{N.B. - In order to ensure a certain amount of protection for the heads, a few outer leaves shall be left, provided they close fairly tightly for the particular cultivars.}

Deviations - As regards the condition, outward appearance and size, the heads may not deviate more than 10% from the above requirements, but in the case of decay not more than 5%.

CARROTS

General - Carrots in each bunch shall have the same Cultivars characteristics. The carrots shall be firm, bright, washed clean and fairly smooth and have a regular shape, be free from woody fibres, growth cracks and damage caused by disease or insects, fissures, shoots, bruises, cuts or foreign matter.

Size	Diameter of the broadest section	- at least 19 mm
Length...		- at least 75 mm

Deviations - Not more than 15% by mass, but in the case of decay, not more than 5%.

CELERY (SALAD TYPE)

General. Celery in any one container shall all have the same cultivars characteristics and shall be roughly the same size. Size of stems shall be 200 – 300 mm in length. The stalks shall be firm, crunchy and fleshy and the leaves crisp and light green. The stalks and leaves shall be free from damage by disease, insects, bruising, poor preparation or other factors. No wilting or yellowing of the leaves shall be visible.

Deviations. As regards to outward appearance and condition, celery may not deviate more than 10% by count from the above requirements, but in the case of decay only 5%.

CUCUMBERS

Definitions

"Well formed" means complying with the normal form of the cultivars.

"Fresh" means bright green and not old or shrivelled.

"Sufficiently fully grown to be cut into slices" means that the cucumbers have a bright colour and the nodules, if present, are not noticeable. The seeds are not hard, the flesh of the cucumber is firm and not wilted.

"Fully grown*" means that the cucumbers have a dull and smooth appearance. The nodules, if present, are not noticeable. Such cucumbers are well filled out at both ends, and give in to the slightest pressure of the thumb. The seeds are fairly hard and the marrow (flesh) is usually watery.

General - The cucumbers shall be well formed, fresh and firm and be sufficiently fully-grown to be sliced, but not fully mature or overripe, and more than two thirds of the surface of the cucumber shall have a green colour. The cucumbers shall be free from decay, soil damage, frost damage, mosaic virus or any other disease or damage caused by insects or harvesting practices. Cucumbers packed in the same container shall be roughly of the same size. The product may not show any visible chemical residues.

Deviations - As regards condition and appearance, cucumbers may not deviate more than 10% by count from the existing requirements, but in the case of decay only 5%.

LETTUCE

General - All lettuce in any one particular container shall have the same cultivars characteristics and the heads shall be roughly of the same size. Each head shall be at least 75 mm in diameter when compressed by hand.

The heads shall be fresh, clean, crispy, well formed, firm (the inner leaves compacted in the shape of a heart) and not folded or loose and protective leaves shall not be badly damaged. The lettuce shall not have a bitter taste, shall not have two heads or show any outward signs of seed stems and shall be free from damage by disease, insects, frost, bruising, poor preparation, overheating or other factors.

The root section shall stand out at least 12,5 mm below the bottom leaves. The product may not show any visible chemical residues.

Deviations - As regards outward appearance and condition, lettuce may deviate-not more than 10% by count from the above requirements, but in the case of decay only 5%.

MUSHROOMS

General - Products in every lot shall have the same cultivars characteristics and have a good colour and be fairly uniform in size. The "Cup" or "Button" mushroom variety shall be supplied to the DOD, pending the requirement.

The products shall be clean, fresh, firm and a good condition. They shall be free from decomposition and damage caused by disease, soil, insects.-frost, bruising, overheating or other factors.

Deviation - As regards quality and outward appearance, not more than 10% by mass and, as regards cases of slight decay or damage which may cause the development of decay, not more than 3%.

ONIONS

All products delivered shall comply with at least the specifications for Class II onions as set out in Government Notice R.1268 of 19 June 1981, as amended.

Onions shall-

be sound and well developed, dry, firm and clean and of approximately the same size and color;

be free from dry leaves, long stems and roots, thick necks, loose bracts, seed stems or sprouts, and double or malformed bulbs;

be free from damage of any nature, including that caused by insects, disease, sunburn, decomposition and decay.

Every onion shall have a diameter of at least 50-mm.

Deviations - Not more than 15% of the onions shall be smaller by mass than the prescribed minimum size and not more than 15% of the bulbs may deviate from the other prescribed requirements, except in the case of decay, which may not be more than 3% by mass.

PARSLEY (CURLY LEAF TYPE)

General. Parsley in any one container shall all have the same cultivars characteristics and the stalks shall be roughly the same size at approximately 50mm. Leaves and stalks shall have a fresh appearance and not be wilted or discoloured. No fading or yellowing of leaves or stalks will be visible. The product shall be fairly clean and free from foreign matter, disease, damage by insects or mechanical damage.

Deviations. As regards to outwards appearance and condition, parsley may not deviate more than 10% from the above requirements but in the case of decay not more than 5%.

POTATOES

All products delivered shall comply with at least the specifications for Class I potatoes as set out in Government Notice R.15128 of 24 September 1993, as amended.

Class I shall comprise potatoes –

- that have an attractive appearance, are well formed and are free from soil or sprouts;
- that are not damaged by insects or disease or damaged in any other way;
- that are free from decomposition or decay, hollow heart and foreign matter;
- that have no greening, are not wilted or watery;
- that are not affected by nut grass, other plants, or brown fleck;
- that are not malformed.

PUMPKIN

General - Products in every lot shall have the same cultivars characteristics and have a good colour and be fairly uniform in size.

The products shall be clean, fresh, firm, in a good condition and not overripe. They shall be free from decomposition and damage caused by disease, soil, insects, frost, bruising, overheating or other factors.

(N.B. – When the products are picked, care should be taken that the stems are not damaged.)

Size/mass

Gem squash: Diameter of at least 75 mm.

Pumpkins: Mass of at least 1,3 kg each.

Butternut: Mass of at least 500g each.

Hubbard squash: Mass of at least 1 kg each.

Deviations - With regard to outward appearance and condition, at least 10% by number, but in the case of decay only 5% by number.

TOMATOES

All products delivered shall comply with at least the specifications for Class I tomatoes as set out Government Notice R.1978 of 7 September 1984, as amended.

General - Tomatoes shall be sound, well formed, firm, clean and free from bruises, foreign matter, internal cavities, decay and damage. The tomatoes shall not be overripe or too green and shall have a diameter of at least 50 mm. The products may not show any visible chemical residues.

Definitions

"Decay" means a condition in which any decomposition, fungus or insect damage partly or wholly affects the quality of the tomatoes detrimentally.

"Overripe" means that the tomatoes are unable to withstand normal commercial handling practices.

"Too green" means that the pips of the tomato are undeveloped and are not yet covered with any jelly.

Deviation - As regards quality and outward appearance, not more than 10% by mass and, as regards cases of slight decay or damage which may cause the development of decay, not more than 3%.

SPECIFICATION FOR FRESH PRODUCE: FRUIT

General

Ordering officers shall, on ordering, state the quantity/mass of each type of fruit required and the contractor shall be obliged to deliver the required quantity/mass, providing that the fruit is in season.

Definitions

"Mature/maturity" means that the fruit has reached a stage of development that will ensure ripening and a good eating quality.

"Well formed" means that the form is characteristic of the cultivator.

"Clean" means free from dirt, spray residues or other foreign matter.

"Decay" means a state of fungus development, decomposition or insect infestation that partly or wholly affects the quality, health or edibility of the fruit detrimentally.

"Overripe" means a soft, moist condition in which the fruit is not firm and can no longer withstand normal handling.

"Woolly" means that the flesh of the fruit is partly or completely spongy, dry and possibly floury with a bad taste or a taste not characteristic of the fruit in question.

"Diameter" means the greatest distance through the middle of the fruit, measured at a right angle to a line running from the stem end to the apex.

"Rough browning" means browning that shows roughness, coarseness or cracks, which detract from the appearance of the fruit.

APPLES

All products delivered shall comply with at least the specifications for Class 2 apples as set out in Government Notice R.2208 of 10 November 1978, as amended.

Class 2 apples shall consist of apples –

that are clean, healthy, well formed and of a uniform size and that have at least a fairly colour for the cultivars in question;

that are free from disease, insect infestation and damage;

that are free from decay;

that are virtually free from dry core rot, water core and core blush;

that are fairly free from superficial bruises, apart from bruises arising from rigid packing, which result in no more than a very slight discolouring of the skin or flesh under such bruises, and the maximum diameter any bruise shall not exceed 20 mm, provided that the total surface area of any such bruise shall not be than 40 mm;

that are virtually free from bitter pit, lentil pitting, hail marks, sunburn, skin stains and physiological disorders, which cause the quality and appearance or the edibility of the fruit in question to decline;

that have a minimum diameter of -

50mm for the cultivars Canvada, Drakenstein, Winter Banana, York, Imperial and Zoba;

59 mm for all other cultivars; and

that is sufficiently mature, as determined by taste, colour of pips, the distinctness of the lentils, and the iodine test. (For the minimum requirement in the iodine test the core of an apple that has been cut shall remain white after such a cut piece is placed in a 1% iodine solution for one minute).

The product may not show any visible chemical residues.

Apples shall be packed in accordance with the customary sizes and counts.

Apples shall be packed in the prescribed containers in the prescribed manner.

Deviations. Not more than 4% in the case of decay in respect of apples delivered from 1 January to 30 June, and 6% in respect of apples delivered after this date.

Not more than 8% in the case of dry core rot, water core and core blush.

Not more than 15% for all quality defects, excluding uniformity of size in any one particular container, diameter and size group deviations, and maturity: Provided that the limits in the abovementioned are not exceeded.

Not more than 15% for uniformity of size in the same container.

RESTRICTED

AVOCADOS

All products delivered shall comply with at least the specifications for Class I avocados as set out in Government Notice R.537 of 1 April 1976, as amended.

Class 1 avocados shall be free from blemishes, damage or bruises and shall show no signs of disease. Fruit in any one particular container shall be approximately uniform in respect of maturity and size and shall be of the same cultivars and not overripe or too green.

Deviations. With regard to outward appearance and condition, the fruit may deviate not more than 8% from the requirements and 1% in the case of decay.

APRICOTS

General. All apricots shall be well formed, of a genuine cultivars, sound, not overripe or too green and have an attractive appearance. The product may not show visible chemical residues. All fruit in any one particular box shall, in respect of maturity and size, be roughly uniform in size. The minimum diameter of each individual fruit (all cultivars) shall be 38mm.

Deviations. With regard to appearance the fruit may deviate not more than 5% from the requirements and with regards to decay of any nature and serious blemishes or injury that may develop into decay, not more than 4%. With regards to size, the deviation is 10% by count of the fruit.

BANANAS

All products delivered shall comply with at least the specifications for Grade I bananas, as set out in Government Notice R.126 of 17 January 1975, as amended.

General - Bananas shall be supplied in bunches and each individual fruit shall have no blemishes diseases. All fruit in the same consignment shall be of roughly the same size and maturity, the flesh shall be firm and sound and the fruit shall not be overripe or too green.

The mass or size of the individual bananas shall not be less than the following:

Size: 100 g or 180 mm in circumference.

Medium: 75 g or 165 mm in circumference.

Deviations - With regard to outward appearance and condition, the fruit may deviate not more than 10% from these requirements, but only 2% in the case of decay.

CITRUS FRUIT

All products delivered shall comply with at least the specifications for Choice Grade citrus fruit as set out in Government Notice R.1137 of 13 June 1975, as amended.

Oranges, Lemons, Naartjies and Soft Citrus

Choice grade shall consist of citrus fruit -

- i. that is mature and of one commercial cultivars;

- ii. that is in a sound condition and practically free from bruises, cuts, blemishes and defects or skin weakness of whatever nature, which may cause the fruit to decay;
- iii. that is well developed and has a fairly regular shape;
- iv. that is relatively free from scale insects, white mealy bugs or other pests, fungi or other diseases, cracks, visible hail marks or similar skin damage and is not unattractive in appearance;
- v. that does not show damage by frost or is not dry when cut open (granulation);
- vi. that is not soft, old, excessively wilted or shrivelled;
- vii. that does not show visible chemical residues; and
- viii. that does not have the disease known as "greening disease".

PACKING:

Oranges: Choice grade, large or medium in 9,5kg pockets or other containers as prescribed by the regulations.

Lemons: Choice grade, medium in 9,5 kg pockets or other containers as prescribed by the regulations.

Naartjies: Choice grade and medium in containers as prescribed by the regulations.

Soft Citrus: Choice grade and medium in containers as prescribed by the regulations.

SIZE:

Oranges: Large 73-90mm

Medium 68-81mm

Lemons: Medium 57-69mm

Naartjies: Medium 51mm minimum

DECIDUOUS FRUIT

The following products shall, when delivered, comply with the specifications for Class 2 as set out in the under-mentioned Government Notices, as amended:

Grapes - shall comply only with the requirements for Class 3 - R.2176 of 3 November 1978.

Nectarines-R.2119 of 27 October 1978.

Peaches - R.2119 of 27 October 1978.

Pears - R.2177 of 3 November 1978.

a. Grapes

Class 3 grapes shall consist of grapes - that are fairly clean, sound and of a fairly good colour for the cultivars in question, developed, mature, practically free from disease, insect infestation, unsightly stains and split, cut, cracked, damaged and loose berries. The bunches of which are fairly well trimmed and are not excessively scraggy

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noticeably unattractive in appearance owing to visible bare parts that expose the stalks. The product may not show any visible chemical residues. Provided that no bunch may have a mass of less than 50 g, and the minimum ratio of sugar to acid and the maximum number of berries per kilogram of grapes shall be as follows:

N.B. - For the purposes of the sugar to acid ratio test use the juice of 1 kg of grapes taken from 5 kg of those grapes that look the most immature in any one container.

QUALITY FACTOR CLASS 3 (Minimum sugar to acid ratio)

Cultivar	Min sugar to acid ratio	CultivarMaturity	Min sugar to acid ratio
Almeria	21:1	Hill	16:1
Aiphonse Lavallee	14:1	Hunisa	19:1
Bailey	15:1	Italia	19:1
Barbarossa	19:1	LaRochelle	19:1
Barlinka	16:1	Malaga	19:1
Belair	19:1	Molinera Gorda	19:1
Bellevue	17:1	Muscat Humburg	19:1
Bien Donne	19:1	Muscat Seedless	24:1
Black Emperor	17:1	Muska	17:1
Black Monukka	16:1	New Cross	17:1
Black Prince	14:1	Olivette	17:1
Bonheur	19:1	Pirobella	17:1
Bonnoir	19:1	Pearl of Csaba	17:1
Canon Hall	17:1	Prune de Cazouls	16:1
Cardinal	19:1	Queen of the Vineyard	15:1
Cereza	17:1	Raisin Blanc	16:1
City	17:1	Red Emperor	17:1
Dan-ben-Hannah	17:1	Ronelle	17:1
Datal	17:1	Rosete	17:1
Dauphine	24:1	Ruby Seedless	16:1
Early Muscat	17:1	Rubistar	15:1
Erlihane	17:1	Salba	16:1
Fiesta	16:1	Sultana Seedless	17:1
Flame Seedless	17:1	Thompson Seedless	17:1
Flaming Tokay	17:1	Waltham Cross	17:1
GrosMaroc	19:1	White Cross	19:1
GrosNoir	19:1	White Prince	17:1
Hanepoot	17:1	White Spanish	19:1
HenabTurki	16:1		

QUALITY FACTOR CLASS 3 (Maximum number of berries per kg of grapes)

Cultivar	Max no of berries per kg of grapes	Cultivar	Max no of berries per kg of grapes
Almeria	300	Hunisa	300
Alphonse Lavallee	300	Italia	320
Bailey	300	LaRochelle	300
Barbarossa	300	Malaga	300
Barlinka	300	Molinera Gorda	300

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Belair	300	Muscat Hamburg	300
Bellevue	300	Muscat Seedless	550
Bien Donne	320	Muska	400
Black Emperor	300	New Cross	300
Black Monukka	600	Olivette	300
Black Prince	300	Piobella	400
Bonheur	300	Pearl of Csaba	400
Bonnoir	300	Prune de Cazouls	300
Canon Hall	300	Queen of the Vineyard	300
Cardinal	300	Raisin Blanc	300
Cereza	320	Red Emperor	300
Dan-ben-Hannah	300	Ronelle	300
Datal	280	Rosete	260
Dauphine	300	Ruby Seedless	400
Early Muscat	370	Rubistar	350
Erlihane	320	Salba	300
Fiesta	600	Sultana Seedless	550
Flame Seedless	400	Thompson Seedless	340
Flaming Tokay	300	Waltham Cross	300
GrosMaroc	300	White Cross	300
GrosNoir	300	White Prince	300
Hanepoot	310	White Spanish	300
HenabTurki	300	All other cultivars	As for Class 1

Number of deviating berries per 5kg sample: Provided that if the sample consists of less than 5kg, the maximum permissible berries shall be reduced accordingly:

NATURE OF DEVIATIONS CLASS 3

Decay:

- i. Botrytis cinerea 25
- ii. Other types of decay 25
- iii. Total deviations in (i) and (ii) 25
collectively that such deviation are individually within the specified limits

Loose berries:

- i. Flame Seedless, Muscat Seedless. Ruby Seedless and Sultana Seedless = 200
- ii. Waltham Cross = 60
- iii. Hanepoot and Raisin Blanc = 60
- iv. Black Monukka = 200
- v. Fiesta = 200
- vi. Thompson Seedless = 150
- vii. Other permissible cultivars = 60

- viii. Seedless and raisin berries: Hanepoot = 300

Other deviations in the case of –

- i. Black Monukka, Resta, Flame Seedless, Muscat Seedless, Ruby Seedless, Sultana Seedless, Thompson Seedless and Raisin Blanc = 50
- ii. Other permissible cultivars = 50

Number of deviating bunches per 5kg sample: Provided that if the sample consists of less than 5kg, the maximum permissible deviating bunches shall be accordingly.

- i. Under-mass bunches 6
- ii. Unattractive bunches 8

b. Peaches and Nectarines

Class 2 shall consist of peaches or nectarines, as the case may be:

- i. that is clean, sound, well formed and uniform in size;
- ii. that are free from disease, insect infestation, blemishes, visible bruises, skin cracks, skin punctures, decay, over-ripeness and stains, marks and wind marks, which noticeably affect the quality and attractive appearance of the fruit detrimentally;
- iii. that is not woolly;
- iv. that are sufficiently mature, as determined by the pressure tests on a sample of the fruit in question with a Ballauf pressure device fitted with a 11, plunger, average pressure of which may not exceed 11,8kg: Provided that if the fruit is fully developed, plump and mature with a ground colour of at least light yellow to yellow, the average maximum pressure shall not be applicable, excluding the cultivar Armking;
- v. the product may not show any visible chemical residues;
- vi. that have at least the following diameter during the inspection:

Peaches	44 mm
Nectarines	40 mm

Packing

- i. Peaches and nectarines shall be packed in single-layers in suitable containers. Although the wrapping of each fruit is not insisted upon, it is highly recommended.
- ii. Containers shall be full and the fruit shall be packed firmly.

Deviations

- i. Apart from decay and minimum size, a deviation of 15% by count of the fruit.
- ii. In the case of decay, the deviation is 4% by count of the fruit.
- iii. In the case of fruit that does not comply with the prescribed sizes, the deviation is 15% by count of the fruit.

c. Pears

Class 2 pears shall consist of pears -

- i. that are clean, sound, fairly well formed, mature and of a uniform size;
- ii. that are free from decay, over-ripeness, disease, insect infestation, internal decay and bruises;
- iii. that are free from sunburn, hail marks, skin cracks, skin punctures, blemishes and any other stains and physiological disorders that may noticeably reduce the quality and the general attractive appearance or the edibility of the fruit;
- iv. that are sufficiently mature, as determined by the pressure tests on a sample of the fruit in question with a Ballauf pressure device fitted with a 7,9mm plunger, the average minimum and maximum pressures of which shall comply with the prescribed requirements;
- v. that have a minimum diameter of 54mm at the time of inspection.
- vi. The product may not show any visible chemical residues.

Deviations

- i. from decay and the minimum sizes of the fruit, a deviation of 15% by count of the fruit.
- ii. In the case of decay, the deviation is 4% up to and including 31 May after the production season and 6% after this date by count of the fruit,
- iii. In the case of fruit that does not comply with the required size, the deviation is 15% by count of the fruit.

d. Plums and Prunes

Class 2 shall consist of plums and prunes:

- i. that are clean, sound, firm, mature, fairly well formed and of a uniform size.
- ii. that are free from decay, disease, insect infestation, over ripeness and puffiness.
- iii. that are free from skin cracks, wind marks, sunburn, unsightly hail marks, visible chemical residues and any other unsightly stains which detrimentally affect the quality and appearance of the fruit, and

- iv. that, in the case of plums, have at least the following diameter during the inspection:

Packing in rows: Methley and Eclipse:	32mm
All others:	38mm
Jumble packing: Methley and Eclipse:	27mm
Apple, Formosa, Gaviota, Giant Prune, Kelsey, Manposa, Narrabeen, Red Ace, Satsuma, Wickson, Sungold	32mm
All others:	30mm

GUAVAS

Guavas shall include only the following:

Clean, sound, firm, well formed, mature fruit.

Fruit with no diseases, insect infestation, bruises (excluding bruises that occur incidentally as a result of rigid packing methods), blemishes, wind marks and hail marks, sunburn blemishes, cracks or any damage that is or may be detrimental to the fruit. The product may not show visible chemical residues.

Fruit without any type of decay and fruit that is not overripe.

Fruit (all cultivars) shall have a minimum diameter of 50mm at the time of delivery.

Deviations. Apart from decay and the minimum size of the fruit, a deviation of 5% by count of the fruit. In the case of decay, the deviation is 5% by count of the fruit. In the case of fruit that does not comply with the prescribed sizes, the deviation is 10% by count of the fruit.

LITCHIS

General. Litchis shall be well formed and sound, have reasonable size for the cultivars in question and have an attractive appearance, be free from blemishes which may be detrimental to their quality and ability to keep. Green, overripe or decayed fruit is unacceptable. Fruit in any one particular container shall be of the same commercial cultivars.

Deviations. With regard to outward appearance and condition, the fruit may deviate not more than 5% from the requirements, but only 2% in the case of decay.

MANGOES

General - All mangoes in any one particular container shall be fully developed, sound and of the same size, form and cultivars, have an attractive appearance and be free from bruises, diseases or blemishes that may be detrimental to their ability to keep. They may also not be too green or overripe.

Deviations - With regard to outward appearance and condition, the fruit may deviate not more than 10% from the requirements.

MELONS

General - Melons shall be well formed and sound, have a reasonable size for the cultivars in question and have an attractive appearance, be free from bruises, diseases or blemishes which may be detrimental to their quality and ability to keep. Green, overripe, or decayed fruit is unacceptable. Fruit in any one particular container shall be of the same commercial cultivars.

Deviations - With regard to outward appearance and condition, the fruit may deviate not more than 10% from the requirements, but only 2% in the case of decay.

PAPAWS

General - Papaws shall be without blemishes, damage, bruises or disease. All fruit in any one particular box shall be of the same size and of the same cultivars and maturity, the flesh shall be firm and sound and the fruit shall not be overripe or too green.

Deviations - With regard to outward appearance and condition, the fruit may deviate not more than 10% from the requirements, and in the case of decay, not more than 5%.

PINEAPPLES

General - Pineapples shall have no blemishes, damage, sunburn, bruises and diseases. All fruit in any one particular container shall be of the same size and the same cultivars and maturity, the flesh firm sound and the fruit shall not be overripe or too green.

Deviations - With regard to outward appearance and condition, the fruit may deviate not more 10% from the requirements, and in the case of decay, only 3%.

WATERMELONS

General - Watermelons shall be well formed and sound and of a reasonable size for the cultivars in question and have an attractive appearance and no bruises, diseases or blemishes which detrimentally affect their quality and ability to keep. Green, overripe or wilted fruit is unacceptable.

Deviations - As regards the outward appearance and condition of the fruit, there may be a deviation of not more than 10% from the requirements, but only 2% in the case of decay.

SPECIFICATIONS FOR FRUIT JUICE CONCENTRATE

Fruit Juice Concentrate is a fruit nectar concentrate in varieties, as required by the DOD, with sucrose and non-nutritive sweeteners, and contains a minimum of 40% fruit on dilution. Only permitted stabilisers, colouring and preservatives will be present in any sample of the concentrate or dilution.

Packaging: 1 L Plastic Bottle Concentrate.

Prescribed Brand name: Hall's, Granor Passi and Magaliesburg.

SPECIFICATIONS FOR MAGEU

Mageu will be manufactured out of maize meal, sugar and water. A thin porridge will be cooked and then fermented with a lactic acid culture to give a sweet- sour taste. Flavours and sweetener will be added before pasteurisation.

Nutritional Value

Typical Nutritional Information: Serving size 1 litre				
		Per 100ml	Per Serving	% of the RDA*
Energy	(kJ)	128	1280	-
Protein	(g)	0.6	6	10
Carbohydrates	(g)	6.8	68	-
Total Fat	(g)	0.2	2	-
Saturated Fat	(g)	0	0	-
Trans Fatty Acids	(g)	0	0	-
Total Dietary Fibre	(g)	0.2	2	-
Sodium	(mg)	4	40	-
Glycaemic Index	(GI)	Low	Low	-
*RDA=Recommended Dietary Allowance for Individuals older than 4 years				

Packaging: Sachets of 250ml each.

Prescribed Brand name: Mageu Number 1.